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Hummus Veg Pocket ·*

The Hummus Veg Pocket is a delicious and healthy vegetarian recipe. It consists of a pocket filled with hummus and various vegetables. It is a perfect option for a quick and nutritious meal.

Recipe Type: Vegetarian	Prep Time: 15 mins
Cook Time: 10 mins	Total Time: 25 mins
Recipe Yield: 200 grams	Number of Servings: 4
Serving Size: 50 g	

Ingredients

200 g	whole wheat pita bread
150 g	Hummus
100 g	cucumber
100 g	Tomato
50 g	red onion

Directions

Step 1



Cut the pita bread in half to form pockets.

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Spreading

Spread hummus inside the pita bread pockets.

Prep Time: 3 mins

Cook Time: 0 mins

Step 3

Cutting

Slice the cucumber, tomato, and red onion.

Prep Time: 5 mins

Cook Time: 0 mins

Step 4

Plating

Place the sliced vegetables inside the pita bread pockets.

Prep Time: 2 mins

Cook Time: 0 mins

Step 5

Plating

Add lettuce to the pockets.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 150 kcal

Fat: 5g

Protein: 6g

Carbohydrates: 20 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	6 g	35.29%	35.29%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	20 g	36.36%	40%
Fibers	5 g	13.16%	20%
Sugars	2 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	2 g	N/A	N/A
Saturated Fat	0 g	0%	0%
Fat	5 g	17.86%	20%
Cholesterol	0 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%
Vitamin C	15 mg	16.67%	20%
Vitamin B6	4 mg	307.69%	307.69%
Vitamin B12	0 mcg	0%	0%
Vitamin E	4 mg	26.67%	26.67%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	200 mg	8.7%	8.7%
Calcium	4 mg	0.4%	0.4%
Iron	6 mg	75%	33.33%
Potassium	8 mg	0.24%	0.31%
Zinc	4 mg	36.36%	50%
Selenium	2 mcg	3.64%	3.64%



Cuisines

Italian

Course			
Appetizers Salads	Snacks Sauce	s & Dressings	
Cultural			
Chinese New Year	Oktoberfest		
Demographics			
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Diet			
Mediterranean Diet	Vegetarian Diet	Vegan Die	t Raw Food Diet
Ovo-Vegetarian Diet	Lacto-Ovo Vege	etarian Diet	Low Sodium Diet
The Fast Metabolism	Diet Nutrient Ti	ming Diet	The 80/10/10 Diet
The Gerson Therapy			
Meal Type			
Lunch Snack Sup	oper		
Difficulty Level			
Medium			

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